

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - Belgian Blond

This Belgian Blond homebrew recipe creates a beautifully golden, slightly hazy ale with a fluffy white head. Smooth and well-balanced, it features a gentle malt sweetness with notes of honey and biscuit, complemented by classic Belgian yeast esters of pear, banana, and light spice. A subtle herbal hop character adds complexity, leading to a dry, mildly warming finish with a hint of clove and pepper. Effervescent and deceptively strong, this Belgian Blond is both approachable and full of depth—perfect for sipping and savouring.

Ingredients Included

Lager Malt - 2900g
Maris Otter - 2900g
Munich Malt - 300g
Aromatic Malt - 200g

Magnum T90 Hop Pellets - 14g
Celeia T90 Hop Pellets - 12g

SafAle - T-58

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 3 X 200g (2 FOR KETTLE
ADDITIONS + 1 FOR PRIMING)

Method:

Beer Style (main): Strong Belgian Ale

Beer Style (sub): Belgian Blond Ale

Batch Size: 23

Original Gravity: 1.062

Final Gravity: 1.012

ABV %: 6.5

IBU: 28

Estimated Mash efficiency: 80

Liquor Volumes (Estimated):

Mash - 19.4L

Sparge - 12.8L

Total - 32.2L

THE MASH:

Temperature °C (Step 1): 64

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL:

Boil time (mins): 60

Hop / kettle additions and timing:

14g Magnum @ 60min

12g Celeia @ 5min

Add 400g Dextrose @ 10min

ProMix @ 10 min

Fermentation temperature/steps: 20c 7-10 days
primary fermentation. Then cold crash to 4c for up
to 2-4 days

BrauSol: Add into the fermenter 2 days before
packaging

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator



